



# PASSION



# PLATE

## SC CHEF AMBASSADORS

MAKE THEIR MARK WITH SIGNATURE DISHES

Each year, chefs from across South Carolina are chosen to serve as the state's culinary ambassadors – charged with relating the story of South Carolina's food heritage through various activities and, of course, their dishes. These chefs have made their mark with signature dishes that define the cuisine of the Palmetto State and each restaurant offers unique culinary experiences.





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## CHEF HAYDN SHAAK'S

BEET SALAD • RESTAURANT 17, TRAVERLERS REST

Since taking the helm at Restaurant 17, Chef Shaak's expert application of classic techniques and focus on locally sourced ingredients continue to win the admiration of discerning diners.

*"Typically, when you hear salad, you think leafy greens and then you add ingredients to your leafy greens, whereas this is the reverse, and the beets are the star of the show. By preparing them three different ways, we're really bringing out the different flavors and balancing the dish."*



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## CHEF JOHN ONDO'S

THE MERMAID'S KISS • THE ATLANTIC ROOM AT KIAWAH ISLAND GOLF RESORT, KIAWAH ISLAND

As the executive chef at The Atlantic Room, Chef John Ondo draws upon his expertise in Mediterranean cuisine and love for the food traditions of the Lowcountry to craft memorable dining experiences.

*"I'm a firm believer in 'get really good products and don't mess them up.' There's no cooking involved in this dish. Just a little bit of chopping and a little bit of seasoning and that's it."*



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## CHEF CHRIS WILLIAMS'S

SMOKED CHICKEN • ROY'S GRILLE, LEXINGTON

With his grandparents serving as role models, Chef Chris Williams' strong family traditions of hard work and home cooking have played a pivotal role in his dedication to locally sourced ingredients and made-from-scratch foods.

*"It takes me back to my childhood. Family bbq's were a great time to catch up, and bond with your loved ones."*





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## CHEF JASON TUFTS'

### WILD MUSHROOM NAPOLEON • FORMERLY OF MALIA'S, AIKEN

Since being named the executive chef of Malia's in downtown Aiken, Tufts has earned a reputation for showcasing local products on his seasonally driven menu.

*"Napoleons were a special treat my grandmother would buy for us; they hold so many wonderful memories. I have tried to adapt them to savory applications as a way to pay homage to the woman who gave me my love of food and culture while giving it my own signature."*



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## CHEF KEVIN MITCHELL'S

### PAN SEARED KAHALA AND VEGETABLE SUCCOTASH

#### • THE CULINARY INSTITUTE OF CHARLESTON

Mitchell's love for the history of food and ingredients shines through in his work, from his newly published book to the lessons he teaches his students at the Culinary Institute of Charleston.

*"As a chef, I like to take advantage of delicious produce that is available to us in the spring. What better way to do this than by pairing it with the wonderful shrimp that comes from Charleston waters? This dish best exemplifies the best that South Carolina has to offer."*



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## CHEF RAFFAELE DALL'ERTA'S

### OVEN ROASTED CARROTS WITH LABNEH

#### • HAMPTONS, SUMTER

As executive chef of Hamptons, Dall'Erta has turned the small town of Sumter into a fine dining destination, where he tempts diners with dishes prepared from the most succulent cuts of meat and the freshest locally grown produce.

*"I love this dish because every bite is different. The vegetables are nice and crunchy and full of flavor, while the labneh is rich and creamy. The drizzle of honey on top adds another dimension."*



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## CHEF JAMIE DASKALIS'

### BLUEBERRY COMPOTE • JOHNNY D'S WAFFLES & BENEDICTS, MYRTLE BEACH

Waffles are the cornerstone of Johnny D's, Daskalis' breakfast business, which is why she insists on using only the best South Carolina products and produce.

*"I have always loved a nice delicious fluffy pancake or perfectly fluffy French toast topped with a delicious sweet fruity compote. This simple recipe really brings the flavor of our amazing South Carolina blueberries to life."*



# 2019 CHEF AMBASSADORS

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## CHEF JESSICA SHILLATO'S

### DEVILED EGGS • SPOTTED SALAMANDER CAFÉ, COLUMBIA

Shillato is the whirling dervish of deviled eggs, serving 1,600 a month in her Columbia café. Her tasty twists on deviled eggs are dictated by what's seasonally available.

*"We serve deviled eggs every day, topping them with different ingredients. The sweet and salty South Carolina pecans are one of my favorites."*

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## CHEF KELLY VOGELHEIM'S

### PEACH GAZPACHO • FORMERLY OF TOWN HALL, FLORENCE

South Carolina is the No. 1 producer of peaches in the Southeast, so it stands to reason they figure prominently on menus across the state. To make use of the state's bumper peach crops, Vogelheim developed this refreshing recipe.

*"We must take advantage of this delicious fruit and its availability," she says. "Chopped South Carolina peaches, cucumbers and tomatoes make a beautiful soup or garnish."*

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## CHEF BRANDON CARTER'S

### FIGS AND HAM • FARM, BLUFFTON

This salad dish of fresh figs and country ham is set off by subtle hints of two other local favorites: cotton field honey and Bulls Bay Carolina Flake Salt harvested from Charleston waters.

*"I love the simplicity of this dish. The sweet, smoky and salty aspects really hit all of the right notes that reflects this region."*

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## CHEF MARC COLLINS'

### SPICY SHRIMP OVER FRIED GREEN TOMATO

#### • CIRCA 1886, CHARLESTON

A driving force in the Charleston food scene, Collins stocks a South Carolina pantry with ingredients that weave local heritage into every dish, including this delectable main dish.

*"Fried green tomatoes, chow chow and shrimp are as Southern as it gets, and this recipe shows them off perfectly."*

17

## CHEF TANIA C. HARRIS'

### RICE PUDDING • FORMERLY OF THE LAZY GOAT, GREENVILLE

Chef Tania Harris received her culinary education in Mexico. Now firmly rooted in South Carolina, she marries the two cultures to create exciting pastries and desserts. Carolina Gold rice takes center stage in one of Harris' favorite Mexican desserts.

*"I love using the Carolina Gold rice because it adds to the consistency of the dish. It doesn't make it bland and mushy. You can taste every single grain of rice coated in the cinnamon-y sweet cream."*





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## CHEF KIKI CYRUS'

**CHICKEN AND WAFFLES • KIKI'S CHICKEN AND WAFFLES, COLUMBIA**

Cyrus' pairing of Belgian waffles the size of plates with a quartet of crusty, fresh-from-the-fryer, jumbo chicken wings is all the flap among the local foodie crowd. Hot sauce and warm syrup on the side set it off.

*"Coming to our restaurant as a first-time guest and trying the chicken and waffles is a MUST."*



15

## CHEF SARAH McCLURE'S

**CREOLE SHRIMP & GRITS • SOUTHSIDE SMOKEHOUSE & GRILLE, LANDRUM**

This chef has a curious confession: She's never liked shrimp and grits. The fact she loves this version is a testament to her culinary savvy. The fact that diners can't get enough of it is pure gravy.

*"My version includes more vegetables than many, as well as cubed andouille sausage. We use Adluh grits with lots of cream and parmesan, and my sauce incorporates seasonings that have a Lowcountry flair, along with white wine and heavy cream."*



14

## CHEF HEIDI VUKOV'S

**TRIPLE CHOCOLATE MOUSSE CAKE • CROISSANTS BISTRO & BAKERY, HEIDI'S CORNER AND HOOK & BARREL, MYRTLE BEACH**

This cake is constructed of light-as-air whipped cream spiked with chocolate ganache over chocolate mousse that covers a gooey, fudgy layer. The praline crust pulls each element together for a decadent dessert.

*"Trying to stay with the South Carolina theme, the bottom of the cake is made with South Carolina pecans."*



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## CHEF MICHELLE WEAVER'S

**CRAB CAKE • CHARLESTON GRILL, CHARLESTON**

Her dish is a prime example of melding the best of the world with the best of the South. Beautiful jumbo lump blue crab is served with a lime and heirloom tomato vinaigrette, local shrimp and fresh dill.

*"The crab cake itself is all crab, no cake."*



# 2017 CHEF AMBASSADORS



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## CHEF WILLIAM CRIBB'S

CAROLINA Q TACO • WILLY TACO AND CRIBBS KITCHEN, SPARTANBURG

Chef Cribb uses his kitchen wizardry to juxtapose South Carolina and Southwestern flavors for a match made in taco heaven. It's no wonder this pocket sandwich has a cult-like following.

*"The way the slow roasted mojo pulled pork pairs with the slaw, sweet and spicy house-made pickles and chipotle barbecue sauce is a perfect taco umami."*



11

## CHEF AMY FORTES'

PIMENTO CHEESE • THE FLIPSIDE CAFE, FORT MILL & THE FLIPSIDE RESTAURANT, ROCK HILL

Sharp white cheddar gives this "Southern pâté" a surprising twist that makes it a worthy appetizer or crowning touch for other Flipside dishes.

*"It is fantastic as an appetizer served with crispy pretzels. But it also goes great on our Chuck Burger with lettuce and bacon and onion jam."*



10

## CHEF ADAM KIRBY'S

HERB-ENCRUSTED GROUPE • BISTRO 217 & RUSTIC TABLE, PAWLEYS ISLAND

South Carolina scamp grouper gets an herby makeover that highlights its sweet flavor profile, and is paired with paprika-roasted Yukon gold potatoes, wilted spinach and is finished with a caper brown-butter sauce.

*"I've had this dish on all my menus. It is our best-seller—simple, light, fresh, local. The sauce makes the dish."*



9

## CHEF SEAN MENDES'

CATFISH CHARLESTON • FORMERLY OF BLUES CAJUN KITCHEN, ROADSIDE SEAFOOD & GILLIE'S SOUL FOOD, CHARLESTON

Widely known for his soulful seafood masterpieces, Mendes seasons and blackens a succulent catfish fillet, tops it with a rich sauce studded with South Carolina shrimp, crab and crawfish, then serves it on a bed of dirty rice.

*"To me, this dish embodies everything about coastal South Carolina, with a Cajun twist."*



# 2016 CHEF AMBASSADORS



8

## CHEF RAMONE DICKERSON'S SONG OF THE SOUTH STUFFED CHICKEN WINGS • FORMERLY OF 2 FAT 2 FLY, COLUMBIA

Carolina-raised chicken wings are stuffed with white rice and sautéed collards from W.P. Rawls' local family farm. They are then dredged in Adluh breading and fried to crispy perfection.

*"Song of the South is the heartbeat of all things Southern and tastes like 4:45 on a Sunday afternoon."*



7

## CHEF FORREST PARKER'S LOWCOUNTRY PERLOU • FORMERLY OF DRAWING ROOM, CHARLESTON

As gumbo and jambalaya are to New Orleans, rice pirlou is to Charleston. Each forkful is studded with fresh shrimp, crab, grouper and lobster.

*"It speaks of Carolina Gold rice culture, diaspora and, with the addition of saffron, nods to the lost century of Spanish influence. Because we feature Certified South Carolina products, it also means it's delicious!"*



6

## CHEF ORCHID PAULMEIER'S CHICKEN AND RIB PLATTER • ONE HOT MAMA'S AMERICAN GRILLE, HILTON HEAD ISLAND

Sticky ribs caramelized with her original Perfect 10 Sauce are served alongside chicken that is slow-smoked, coated in SC-produced Adluh breading, then fried until crusty. Dirty rice, fresh collards and warm honey-jalapeno cornbread accompany for full Southern effect.

*"This is my go-to dinner with the perfect balance of salty, sweet, spicy and tangy."*



5

## CHEF TERYI YOUNGBLOOD'S TROUT WITH SPRING VEGETABLES • FORMERLY OF PASSERELLE BISTRO, GREENVILLE

Though Chef Youngblood has taken a kitchen sabbatical, she teaches occasional cooking classes and finds pleasure in creating beautiful meals for her family including a lovely fish dish you can replicate at home. Go to [DiscoverSouthCarolina.com/online-guide](http://DiscoverSouthCarolina.com/online-guide) for the recipe.





4

## CHEF COOPER THOMAS'

### PECAN-ENCRUSTED CAROLINA SHRIMP • VICTORS, FLORENCE

Local pecans are toasted and ground then added to bread crumbs, creating a coating for succulent shrimp from our coastal waters. Served lightly fried with a side of house-made Creole honey mustard, the dish teeters between spicy and sweet.

*"This dish focuses on two predominant South Carolina ingredients. We are able to purchase both pecans and shrimp right here in the state."*



3

## CHEF HEIDI TRULL'S

### TOMATO PIE • GRITS & GROCERIES, BELTON

Flaky crust is the vehicle for a delicious cargo of sautéed onion, layers of sliced home-grown tomatoes and a generous topping of mayo mixed with hoop cheese and spices. Baked up bubbly and brown, this pie delivers a true taste of South Carolina summers.

*"For me, it is the dish that brings back memories of my childhood in Sumter."*



2

## CHEF BRANDON VELIE'S

### MANCHESTER FARMS QUAIL • JUNIPER, RIDGE SPRING

Local farms supply the savory nuts and bolts of this award-winning dish. Tender, farm-raised quail is paired with Adluh grits and flash-fried Watsonia Farms collards. A drizzle of his Midlands BBQ sauce gives the overall result a regional touch.

*"This dish has a real flavor of not just South Carolina, but very specifically the Midlands region. It really is South Carolina on a plate!"*



1

## CHEF BRIAN WATERS'

### SHRIMP & GRITS • SALTUS RIVER GRILL, BEAUFORT

Building on the South Carolina shrimp and stone-ground grits basics, the star power on the otherwise humble dish comes from rich additions like cream cheese, chicken stock, chanterelle mushrooms and pork belly.

*"This dish has been a labor of love for me, and while I get many requests for the recipe (which I honor), it is an incredibly time- and labor-intensive process. That, too, is a good reason to come here and try it."*



# SOUTH CAROLINA CHEF AMBASSADORS



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*South Carolina*

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